

## Mało IBU dla ojca :D

- Gravity **13.1 BLG**
- ABV ---
- IBU **27**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **74C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9.5 %
Boil	Saaz (Czech Republic)	10 g	60 min	3 %
Boil	Marynka	10 g	30 min	9.5 %
Boil	Saaz (Czech Republic)	5 g	30 min	3 %
Aroma (end of boil)	Marynka	10 g	10 min	9.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	3 %
Aroma (end of boil)	Marynka	20 g	0 min	9.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	15 min